

1 CLAIM LISTING

- 2
- 3 1. (Currently Amended) A method for producing a pH enhanced comminuted meat
- 4 composition, the method including the steps of:
- 5 (a) increasing the moisture content of a comminuted meat composition and
- 6 distributing the ~~added~~ moisture throughout the comminuted meat composition to
- 7 produce a moisture enhanced meat composition, the comminuted meat made up at
- 8 least partially of small comminuted meat pieces; and
- 9 (b) producing an ammonium hydroxide solution distributed throughout the
- 10 comminuted meat composition.
- 11
- 12 2. Canceled
- 13
- 14 3. (Currently Amended) The method of Claim 1 wherein the steps of increasing the moisture
- 15 content in the comminuted meat and distributing the ~~added~~ moisture throughout the
- 16 comminuted meat composition and producing the ammonium hydroxide solution
- 17 distributed throughout the comminuted meat composition are performed by adding a
- 18 solution of ammonium hydroxide to the comminuted meat composition and thereafter
- 19 applying mechanical action to the comminuted meat composition ~~product~~.
- 20

1 4. (Original) The method of Claim 1 wherein the step of increasing the moisture content of
2 the comminuted meat composition includes adding water to the comminuted meat
3 composition.

4
5 5. (Previously presented) The method of Claim 4 wherein the step of producing the
6 ammonium hydroxide solution distributed throughout the comminuted meat composition
7 includes contacting a surface of the moisture enhanced meat composition with ammonia
8 gas.

9
10 6. (Previously presented) The method of Claim 5 further including step of applying a
11 mechanical action to the moisture enhanced meat composition after producing the
12 ammonium hydroxide solution in the meat composition to distribute the added moisture
13 and ammonium hydroxide solution throughout the moisture enhanced meat composition.

14
15 7. (Previously presented) The method of Claim 1 wherein the moisture enhanced meat
16 composition includes seasonings and wherein the step of producing the ammonium
17 hydroxide solution distributed throughout the comminuted meat composition increases
18 the pH of the moisture enhanced meat composition to a pH above approximately 7.0.

19
20 8. (Currently Amended) The method of Claim 1 wherein moisture enhanced meat
21 composition does not include seasonings and the step of producing the ammonium
22 hydroxide solution distributed throughout the comminuted meat composition raises the

1 pH of the moisture enhanced meat composition to ~~the~~ pH no greater than approximately
2 7.0.
3

4 9. (Previously presented) The method of Claim 1 further including the steps of:

- 5 (a) placing the moisture enhanced meat composition into a desired shape after
6 producing the ammonium hydroxide solution distributed throughout the
7 comminuted meat composition; and
8 (b) setting the meat product in that desired shape.
9

10 10. (Currently Amended) The method of Claim 9 wherein the step of placing the moisture
11 enhanced meat composition into a desired shape ~~form~~ includes containing the moisture
12 enhanced meat composition in a flexible container and placing the flexible container in a
13 mold to force the moisture enhanced meat composition into the desired shape.
14

15 11. (Original) The method of Claim 10 wherein the step of setting the moisture enhanced
16 meat composition in the desired shape comprises heating the moisture enhanced meat
17 composition to at least partially cook the composition.
18

19 12. (Previously presented) A method of producing a pH enhanced comminuted meat
20 composition, the method including the steps of:

- 21 (a) adding water to a mass of comminuted meat, the comminuted meat being made up
22 at least partially of small comminuted meat pieces;

- 1 (b) placing ammonia gas in contact with the meat composition; and
2 (c) applying mechanical action to the meat composition after placing ammonia gas in
3 contact with the meat composition and after adding water to the meat composition
4 to produce a moisture enhanced meat composition having the added water and an
5 ammonium hydroxide solution distributed throughout the moisture enhanced meat
6 composition.

7
8 13. (Previously presented) A method of producing a pH enhanced comminuted meat
9 composition, the method including the steps of:

- 10 (a) adding ammonium hydroxide solution to a mass of comminuted meat, the
11 comminuted meat being made up at least partially of small comminuted meat
12 pieces; and
13 (b) applying mechanical action to the comminuted meat after adding the ammonium
14 hydroxide solution to distribute the ammonium hydroxide solution throughout the
15 mass of comminuted meat.

16
17 14. (Previously presented) A meat product produced by:

- 18 (a) increasing the moisture content of a mass of comminuted meat composition to
19 produce a moisture enhanced meat composition, the comminuted meat being
20 made up at least partially of small comminuted meat pieces and the moisture
21 enhanced meat composition having the increased moisture content being
22 distributed throughout the composition;

- 1 (b) producing an ammonium hydroxide solution in the moisture enhanced
2 comminuted meat composition;
3 (c) applying mechanical action to the moisture enhanced meat composition after
4 producing the ammonium hydroxide solution therein; and then
5 (d) setting the moisture enhanced meat composition in a desired form by applying
6 heat, or pressure, or both heat and pressure to the moisture enhanced meat
7 composition.
8

9 15. (Previously presented) The meat product of Claim 14 wherein the steps of increasing the
10 moisture content in the comminuted meat and producing the ammonium hydroxide
11 solution in the moisture enhanced comminuted meat composition comprises the step of
12 adding a solution of ammonium hydroxide to the comminuted meat composition.
13

14 16. (Previously presented) The meat product of Claim 14 wherein the step of increasing the
15 moisture content of the comminuted meat composition includes adding water to the
16 comminuted meat composition.
17

18 17. (Previously presented) The meat product of Claim 16 wherein the step of producing the
19 ammonium hydroxide solution in the moisture enhanced comminuted meat composition
20 includes contacting a surface of the moisture enhanced meat composition with ammonia
21 gas.
22

- 1 18. (Previously presented) The meat product of Claim 17 further including step of applying
2 mechanical action to the moisture enhanced meat composition after producing the
3 ammonia hydroxide solution therein.
4
- 5 19. (Previously presented) The meat product of Claim 14 wherein the moisture enhanced
6 meat composition includes seasonings and wherein the step of producing the ammonia
7 hydroxide solution in the moisture enhanced comminuted meat composition increases the
8 pH of the moisture enhanced meat composition to a pH above approximately 7.0.
9
- 10 20. (Currently Amended) The meat product of Claim 14 wherein moisture enhanced meat
11 composition does not include seasonings and the step of producing the ammonium
12 hydroxide solution in the moisture enhanced comminuted meat composition raises the pH
13 of the moisture enhanced meat composition to the pH no greater than approximately 7.0.
14
- 15 21. (Original) A method for producing a pH enhanced comminuted meat composition, the
16 method including the steps of:
17 (a) increasing the moisture content of a comminuted meat composition to produce a
18 moisture enhanced meat composition, the comminuted meat composition being
19 made up of small comminuted meat pieces;
20 (b) producing an ammonium hydroxide solution in the comminuted meat
21 composition;

- 1 (c) applying mechanical action to the moisture enhanced meat composition after
2 producing the ammonium hydroxide solution in the comminuted meat
3 composition; and
4 (d) combining the moisture enhanced meat composition with a meat composition
5 including large comminuted meat pieces.
6

7 22. (Previously presented) A method for producing a pH enhanced comminuted meat
8 composition, the method including the steps of:

- 9 (a) adding ammonia to a comminuted meat to produce an ammoniated meat
10 composition, the comminuted meat made up at least partially of small
11 comminuted meat pieces;
12 (b) adding water to the ammoniated meat composition; and
13 (c) applying mechanical action to the comminuted meat composition after adding
14 ammonia thereto and after adding water thereto to distribute a resulting
15 ammonium hydroxide solution throughout the comminuted meat.
16

17 23. Canceled
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19 24. (Previously presented) The method of Claim 21 wherein the steps of increasing the
20 moisture content in the comminuted meat composition and producing the ammonium
21 hydroxide solution in the comminuted meat composition are accomplished by adding a
22 solution of ammonium hydroxide to the comminuted meat composition.

1 25. (Previously presented) The method of Claim 21 wherein the step of increasing the
2 moisture content of the comminuted meat composition includes adding water to the
3 comminuted meat composition, and wherein the step of producing the ammonium
4 hydroxide solution in the comminuted meat composition includes contacting a surface of
5 the moisture enhanced meat composition with ammonia gas.